

Valentine Dinner

Champagne & Oysters

~x~

Cauliflower and Smoked Cheddar Veloute, Truffle Oil

Smooth Chicken Liver Parfait, Grape Chutney and Toasted Brioche

*Hand Dived Scallops, Butternut Squash, Lime Segments and Fish
Reduction*

Classic Steak Tartar

~x~

Roast Salt Cod, Clam and Mussel Chowder

*Slow Cooked Lamb Shoulder and Seared Loin, Potato Fondant, Garlic &
Shallot Puree*

Classic Chateaubriand for two

(£12 Supplement)

Ravioli of Wild Mushrooms, Rocket and Shaved Parmesan

~x~

Apple Tart Tatin to share

Warm Chocolate Fondue to share

Classic Crème Brulee

Selection of Scottish Cheese and Biscuits, Celery, Grapes and Quince Jelly

~x~

Tea or Coffee & Chocolate Ganache